New Competition Criteria in 2003

- FIELD / UGR - A, Team of 4 / Residual Enhancements / knife skills

- NUTRITI0N CHALLENGE - Team of 4 on MKT

- MILITARY CHEF NATIONAL CULINARY CHAMPIONSHIPS

- Pastry Chef Championships

Competition Categories
Live Events

- Senior Army Chef of the Year -
- Junior Chef of the Year - *ACF*
- Field Cooking Competition (live
- Nutritional Hot Food Challenge
- Ice Carving - *ACF*
- Contemporary Cooking and Pastry - ACF
- "Military Chef National Culinary Championship"

Field Competition

- **UGR - A - 50 Servings Chicken, plus residuals**
- **4 Member Team**
- **Two Phases**
  - **Knife Skills - 25 points**
  - **Meal Execution - 75 points**
- **Military Judges**
- **Time constraints**
- **Plates, Serving**
- **Use of Ingredients, Taste, Organization, Teamwork**

Definition of Culinary Arts

Culinary Arts

– **Food preparation in the pursuit of excellence it's most pleasing, enjoyable, and satisfying form**

Movement beyond the preliminary level of culinary preparation requires inquiry into why ingredients and processes are used. The chef does not just produce dishes based on established standards. The goal of the culinarian is to create and innovate. (The Art and Science of Culinary Preparation, 1992)

Impact of Culinary Arts Training

- Understanding and learning how to produce food allows the culinarian to produce quality products based on established procedures.
  - This is accomplished through the study of theory and by practicing skills basic to the production of food.
  - When study of theory is combined with supervised hands-on training, the culinarian will have achieved the preliminary level of understanding necessary to produce quality dishes.

ACF - (American Culinary Federation)

- **1992 - Sanctioning of the U.S. Army Culinary Arts Competition**
  - **compete against a standard/not each other**
  - **compete in ACF categories**
  - **competition and medals count towards certification (CEC)**
  - **ACF categories/rules are the same as international**